

CREAMERY

SEASONAL BLEND



TASTING NOTES

fig
almond
cherry
dark chocolate

COFFEE SPECIFICATIONS

profile: Exceptionally sweet as drip or espresso. A balanced cup with syrupy body.

BREWING GUIDELINES

Filter

ratio: 1:16
grind: medium
time: 3-4 minutes

Espresso

dose: 18 grams
output: 36-42 grams
time: 28-32 seconds

UNCOMPROMISING SOURCING:

SHOWCASING SEASONAL COFFEES IN A CONSISTENT BLEND

Our flagship, versatile blend. Balanced, syrupy blend of seasonal coffees intended for use as drip or espresso and very popular on iced coffee methods. Creamery is designed to take advantage of seasonal coffee production by rotating components in order to highlight a fresher, more vibrant flavor profile throughout the year. We put a lot of work into Creamery to develop a versatile blend that brews effortlessly on every brew method.

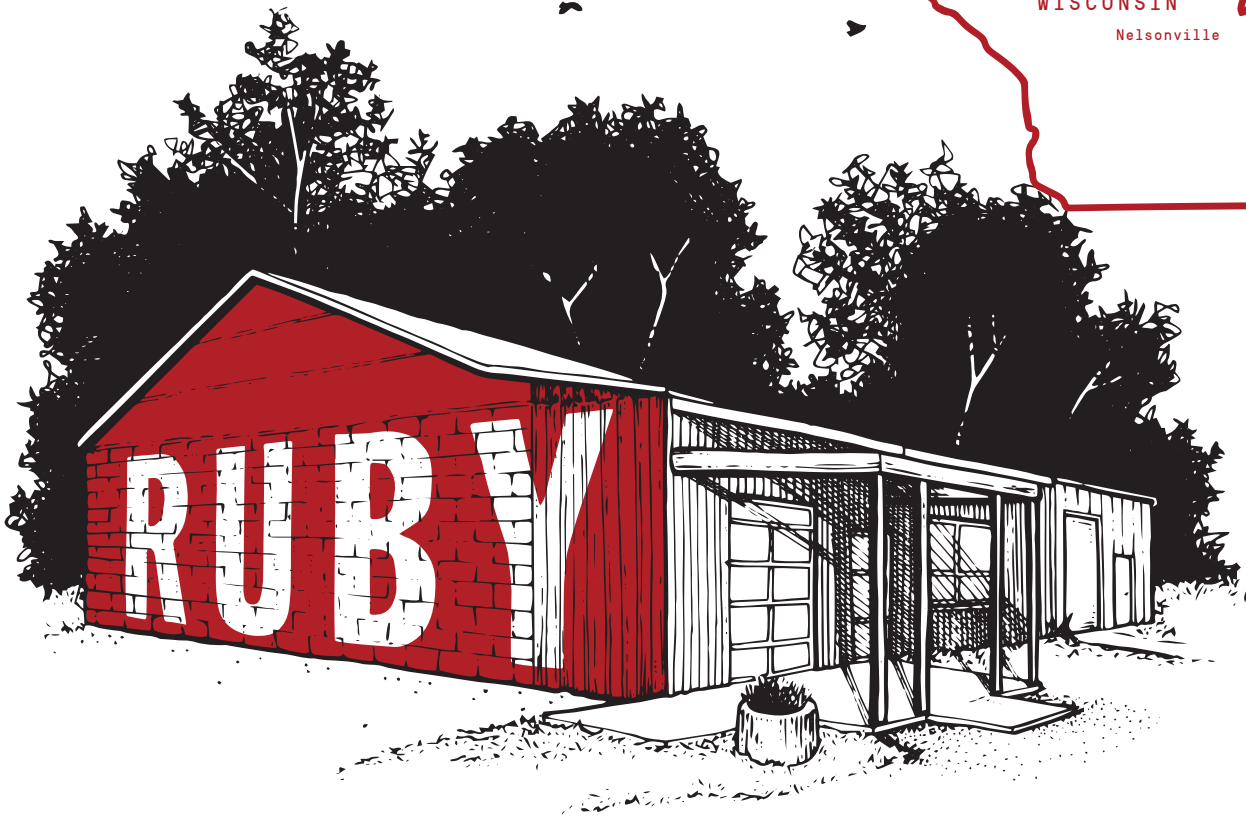
As seasons change, our components for Creamery do as well. Creamery base components rotate between community lots from Colombia that we've been sourcing through the same exporter for years to coffees sourced directly from the Mendez family in El Salvador from Finca Talnamica and Finca Natamaya. We also see coffees from Peru, Guatemala, Costa Rica, and other countries that are sourced specifically for their flavor profile. By selecting components to complement each other, we've been able to maintain the same flavor profile in Creamery ever since Ruby first started roasting.

Creamery is designed to brew a balanced, inviting cup as a drip coffee, and is easy to dial in for large batch brewers. It's also sweet, syrupy espresso blend that's designed for consistency shot after shot. By consciously sourcing the coffees for Creamery to be versatile and from quality focused partners, we're able to invest our energy into developing an amazing blend that follows our sourcing protocol for quality and sustainability without compromise.

For more information, guides, and tips, visit rubycoffeeroasters.com

CREAMERY

SEASONAL BLEND



COFFEE SPECIFICATIONS

profile: An exceptionally sweet blend designed for both drip coffee and espresso. Well balanced, full bodied, and approachable.

YOUR BREWING NOTES:

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